

CONCESSION STAND FOOD SAFETY

CLEAN

Wash Hands and Surfaces Often!

- ➡ WASH HANDS WITH HOT SOAPY WATER BEFORE HANDLING FOOD.
- ➡ WASH CUTTING BOARDS, DISHES, UTENSILS AND COUNTERS WITH HOT SOAPY WATER AFTER PREPARING EACH FOOD ITEM.
- ➡ ALL WIPING CLOTHS MUST BE STORED IN A SANITIZING SOLUTION MADE UP OF BLEACH AND WATER AT APPROXIMATELY 1 CAPFUL OF BLEACH PER 1 GALLON OF WATER.
- ➡ A SUPPLY OF DISPOSABLE TOWELS AND HAND SOAP MUST BE AVAILABLE.

PROVIDED BY: **MCDH**

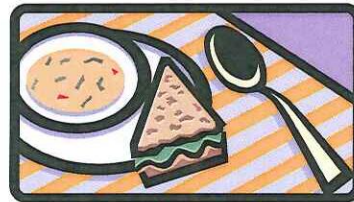


McHenry County Dept. of Health
Environmental Division
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Woodstock, Illinois 60098
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SEPARATE

Don't Contaminate

- ➡ USE A CLEAN PLATE FOR COOKED FOODS. NEVER PLACE COOKED FOOD ON A PLATE THAT PREVIOUSLY HELD RAW FOOD.
- ➡ ALL FOOD ITEMS SHOULD BE COVERED WHENEVER POSSIBLE.
- ➡ STORE FOOD AT LEAST SIX INCHES OFF THE FLOOR TO MINIMIZE THE CONTAMINATION OF FOOD AND ALLOW PROPER FLOOR CLEANING.
- ➡ WASH HANDS FREQUENTLY!

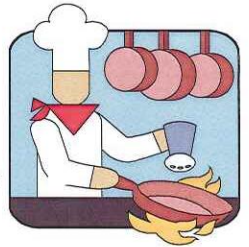


COOK

Cook Food to Proper Temperatures

- ➡ WHEN COOKING IN A MICROWAVE OVEN, COVER FOOD, STIR AND ROTATE FOR EVEN COOKING.
- ➡ KEEP HOT FOODS HOT, AND COLD FOODS COLD! HOT FOODS MUST BE KEPT AT 135 °F OR ABOVE, AND COLD FOODS MUST BE KEPT AT 41° F OR BELOW.

- ➡ USE A CLEAN METAL STEMMED THERMOMETER TO MEASURE THE INTERNAL TEMPERATURE OF COOKED FOOD TO MAKE SURE IT IS THOROUGHLY DONE.



CHILL

Refrigerate Promptly

- ➡ REFRIGERATE FOODS QUICKLY. COLD TEMPERATURES KEEP HARMFUL BACTERIA FROM GROWING AND MULTIPLYING.
- ➡ REFRIGERATOR TEMPERATURE MUST BE SET AT 40 °F OR LOWER, AND THE FREEZER MUST KEEP FOODS FROZEN.
- ➡ THAW FOOD IN THE REFRIGERATOR.
- ➡ DIVIDE LARGE AMOUNTS OF FOOD INTO SMALL, SHALLOW CONTAINERS FOR QUICK COOLING.
- ➡ DON'T OVER-PACK THE REFRIGERATOR.
- ➡ KEEP THE FREEZER AND REFRIGERATOR CLOSED WHEN NOT IN USE. THIS KEEPS THE COLD AIR INSIDE.